

Sweet, Buttery, and Fruity: How to Make the Best Hawaiian Pineapple Upside-Down Cake

This Hawaiian Pineapple Upside-Down Cake stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1/2 cup unsalted butter
- 1 cup brown sugar
- 1 can (20 oz) sliced pineapple in juice
- Maraschino cherries (about 10)
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 2 large eggs
- 1/2 cup milk
- 1 1/2 tsp baking powder
- 1 tsp vanilla extract

DIRECTIONS

1. Growing up, my grandmother had a special way of making every occasion feel like a celebration. One of her signature desserts was the Hawaiian Pineapple Upside-Down Cake. I remember the sweet aroma wafting through the kitchen as she carefully arranged the pineapple rings and cherries, her laughter filling the air. This cake was more than just a dessert; it was a symbol of love and togetherness, a treat that brought our family around the table. Today, I want to share this cherished recipe with you, so you can create your own sweet memories.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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